



# PINEAPPLE CHIPOTLE CHICKEN LEGS

over Scallion Butter Rice with Snap Peas



HELLO

HELLMANN'S® REAL KETCHUP



Made with only 6 real, simple ingredients; no high fructose corn syrup and sweetened only with honey.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 820



Scallions



Sugar Snap Peas



Chicken Legs



Hellmann's® Real Ketchup



Chipotle Powder



Pineapple



Lime



Jasmine Rice



Soy Sauce  
(Contains: Soy)

## START STRONG


The chicken should be coated in a sticky, slightly charred sauce once it's done roasting in the oven. Place it under the broiler for the last two minutes of cooking if it's still wet.

## BUST OUT

- Strainer
- Aluminum foil
- Medium bowl
- Baking sheet
- Large pan
- Medium pot
- Paper towel
- Vegetable oil (1 TBSP)
- Sugar (2 tsp)
- Butter (1½ TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Scallions 4
- Pineapple 8 oz
- Sugar Snap Peas 12 oz
- Limes 2
- Chicken Legs 32 oz
- Jasmine Rice 1 Cup
- Hellmann's® Real Ketchup 4 TBSP
- Soy Sauce 2 TBSP
- Chipotle Powder  1 tsp

## HELLO WINE



PAIR WITH  
Cierzo Spanish Tempranillo, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Trim, then thinly slice scallions, separating greens and whites. Drain pineapple in a strainer over a medium bowl, reserving juice. Roughly chop fruit. Trim any tough ends or strings from snap peas. Quarter limes.



## 4 COOK RICE AND SAUCE

Once water boils, add rice, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Place pan used for chicken over medium-high heat and add pineapple and remaining scallion whites. Cook until starting to brown, 2-4 minutes. To bowl with pineapple juice, add ketchup, soy sauce, 2 tsp sugar, a pinch of chipotle powder, and 3 TBSP water. Stir to combine.



## 2 BROWN CHICKEN

Heat a drizzle of oil in a large pan over medium-high heat. Pat chicken dry with a paper towel. Season with plenty of salt and pepper. Cook in pan skin-side down until browned, 4-5 minutes. Flip and cook until browned on other side, 3-4 minutes. Transfer to a foil-lined baking sheet, placing toward one side.



## 5 ADD SNAP PEAS

Add ketchup mixture to pan with pineapple. Simmer until slightly thickened, 2-4 minutes. Season with salt and pepper. (TIP: Add more chipotle for extra heat.) Remove pan from heat and stir in a big squeeze of lime. Once chicken has roasted 10 minutes, add snap peas to empty side of same baking sheet and toss with a drizzle of oil, salt, and pepper. Brush chicken with just enough sauce from pan to coat (keep the rest separate for spooning over at end).



## 3 START PINEAPPLE RICE

Roast chicken in oven until cooked through, about 20 minutes total (we'll check in after 10 minutes). Meanwhile, heat a drizzle of oil in a medium pot over medium-high heat. Add half the scallion whites. Cook, tossing, until fragrant, 1-2 minutes. Pour in 1¾ cups water and a pinch of salt. Bring to a boil.



## 6 FINISH AND SERVE

Return sheet to oven and cook until snap peas are tender, 8-10 minutes. Fluff rice with a fork, then stir in 1½ TBSP butter and a big squeeze of lime. Season with salt and pepper. Divide between plates and arrange chicken on top. Spoon over remaining sauce from pan. Serve snap peas to the side. Garnish with scallion greens.

## FRESH TALK

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